

# PRIDE & PRODUCE

Try this recipe created by chef Jo Barrett using the best fresh produce and innovative appliances from Harvey Norman®



## Creamy & CULTURED

CHEF'S CHOICE:  
KING VALLEY DAIRY  
[kingvalleydairy.com.au](http://kingvalleydairy.com.au)



### DESSERT OF THE DAY VANILLA & WHOLE ORANGE PARFAIT, BUTTER CRUMBLE AND MANDARIN GRANITA

SERVES 8

1 whole orange  
6 egg yolks  
1 cup (220g) caster sugar  
Juice of half a lemon  
500g crème fraîche  
1 tsp vanilla bean paste  
1½ cup (300ml) thickened cream, whipped

**MANDARIN GRANITA**  
¼ cup (55g) caster sugar  
400ml mandarin juice (from about  
6 large mandarins)

**BUTTER CRUMBLE**  
80g plain flour  
80g King Valley Dairy cultured butter  
80g almond meal  
½ cup (80g) firmly packed brown sugar  
Pinch of salt

Place the orange in a saucepan, cover with water and a heatproof plate to keep it submerged. Bring to a simmer over high heat, then reduce heat to low and simmer for 1 hour. Remove the orange, halve and set aside to cool completely. Keep the pot of simmering water to use as a bain marie.

Grease and line a 1.7L loaf tin with plastic wrap, slightly overhanging on the edges to make it easier to remove the parfait once frozen. Whisk yolks, sugar and lemon juice in a heatproof bowl that fits over the bain marie. Return the saucepan to a simmer, then place over the bowl of yolk mixture and whisk for 5-6 minutes until the mixture is pale and thick. Remove

from the heat and set aside to cool.

Remove any large seeds from the orange, place in a blender and whiz until smooth. Combine with the egg mixture. In the bowl of a stand mixer, combine the crème fraîche, vanilla and cream. Whisk until the cream is thick and stiff peaks form, but avoid over-whipping the mixture. Fold into the orange and egg mixture, then pour into the prepared loaf tin and smooth the top. Freeze overnight.

For the granita, place the sugar and half the juice in a saucepan and bring to a simmer, stirring until the sugar has dissolved. Remove from the heat, add the remaining juice and place in a freezer-proof container. Freeze overnight.

For the crumble, preheat oven to 180°C. Place flour and butter into the bowl of a food processor and pulse until fine crumbs form. Add the almond meal, sugar and salt, then pulse to incorporate. Spread the crumble on a lined baking tray and place in the oven. Bake for 15 minutes, breaking up the crumb every 5 minutes to ensure even cooking and golden colour. Remove from the oven and cool completely.

Take the parfait out of the freezer. Use the overhanging plastic to remove the parfait from the tin. Use a hot knife to slice into thick slices. Divide parfait slices between serving plates and spoon over some of the crumble. Take the granita out of the freezer and scrape using a fork to break up the ice crystals. Sprinkle on top of the slices just before serving.

RECIPE BY:

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